

Did You Know?

Preparation techniques such as cooking, smoking, curing, and freezing **do not** reduce the health hazards from mercury in the fish.

National Fish Advisory:

The Food and Drug Administration (FDA) and the Environmental Protection Agency (EPA) are advising women who are pregnant or may become pregnant, nursing mothers, and young children to avoid eating fish that contain high levels of mercury, such as:

- shark
- swordfish
- king mackerel
- tilefish

Up to 12 ounces (two average meals) a week of a variety of fish and shellfish can be eaten. The most commonly eaten fish that are low in mercury are:

- shrimp
- canned light tuna
- salmon
- pollock
- catfish

Another commonly eaten fish, albacore ("white") tuna, has more mercury than canned light tuna. Up to six ounces (one average meal) of albacore tuna can be eaten per week.

For More Information, Contact:

Utah Department of Health
Environmental Epidemiology
(801) 538-6191
www.health.utah.gov/enviroepi

Utah Department of Environmental Quality
Division of Water Quality
(801) 538-6146
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Southwest Utah Public Health Department
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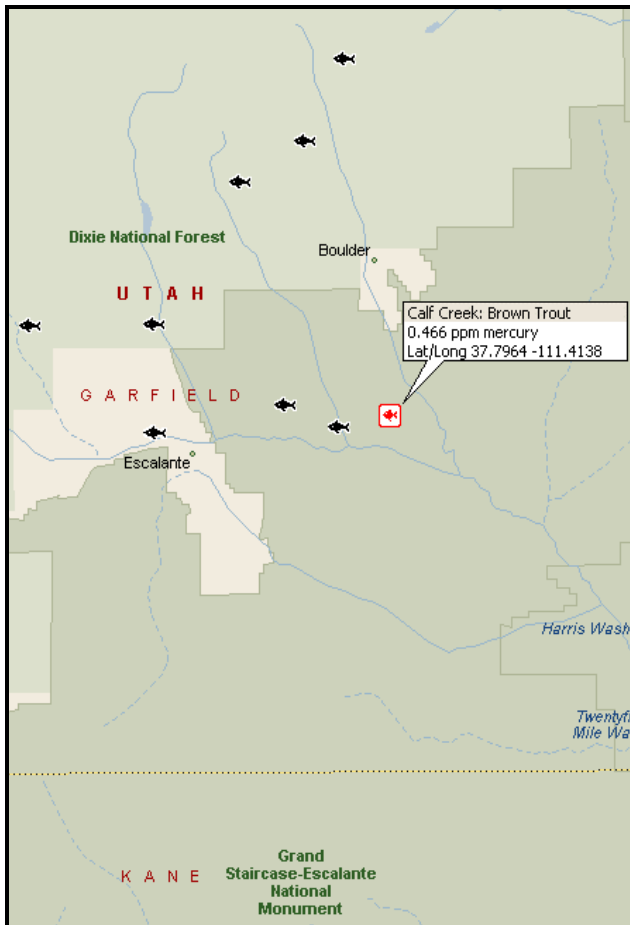
Calf Creek Brown Trout Fish Advisory

*Garfield County,
Utah*

Public Health
Information

September 2008

Calf Creek



Did You Know?

Elevated levels of mercury have been found in Brown Trout in Calf Creek

Calf Creek Fish Advisory:

Due to high mercury levels found in **Brown Trout** from Calf Creek, Utah Public Health Officials recommend that:

- **Adults eat no more than two 8-ounce servings of these fish per month.**
- **Pregnant women, nursing mothers, and children under the age of 12 should eat no more than two 4-ounce serving of these fish per month (4-ounce serving of fish is approximately the size of a deck of cards).**

No known mercury related illnesses have been associated with eating the Brown Trout from Calf Creek.

Any health risks associated with eating the mercury contaminated fish are based on long-term consumption and not tied to eating fish occasionally.

What is Mercury ?

Mercury occurs naturally in the environment and can also be released into the air through industrial pollution. Once released into the air, mercury can travel long distances and can build up in bodies of water. Fish absorb the mercury as they feed in polluted waters. Over time the amount of mercury in fish builds up. Mercury builds up more in some types of fish and shellfish than others, depending on what the fish eat.

Benefits of Fish:



BROWN TROUT

It is important to consider the benefits of eating fish as part of a balanced diet.

Fish are an excellent source of:

- protein
- vitamins
- minerals

Fish contain low levels of unsaturated fats (e.g., omega-3 polyunsaturated fatty acids) and have been associated with a reduced risk of heart disease.

The American Heart Association recommends two servings of fish per week as part of a healthy diet.

Did You Know?

Contaminated fish may not look, smell or taste different, but they can still be harmful.